

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 60.

April 19, 1924

Amendment to Wisconsin Pea Labeling Regulations.

This Time it was the Old Pump!

Raspberry Mosaic and Blue Stem.

Federal Trade Commission Rules against Wholesaler for Misrepresentation.

Canned Foods among Principal Exports to Mexico.

Inspection Certificates Required by Colombia for Canned Meat and Fish.

Italians to Enforce Can Marking Regulations.

"Miraculous", Writer Calls Meals Prepared from Canned Foods.

SUPPLEMENT: Copy of Letter Received from Hon. Henry C. Wallace,
Secretary of Agriculture, by the Secretary of the
National Canners Association, on the Subject of Home Canning.

Amendment to Wisconsin Pea Labeling Regulations.

General Order No. 11-R, of the Wisconsin Department of Markets, which becomes effective June 1, 1924, has been amended by adding the following paragraph:

"Definition of the term 'Label'. The term 'label' shall mean only a label which is owned by the person who markets the peas."

The Department further states:

"General Order 11-R, requiring that the label upon a can of peas bear a statement of the variety and size of the peas, has been amended so that a Wisconsin canner may attach buyers' labels even though they do not comply with the requirements. The statute imposes no liability upon either the canner or buyer under these circumstances, except that the buyer may not use such labels when reselling or otherwise marketing the peas inside of Wisconsin. This action was taken in response to the practically unanimous sentiment of pea packers and jobbers expressed at a public hearing held in Madison on April 2. The order, as amended, is effective June 1, 1924."

The only effect of this change is that buyers' labels will not be affected when the goods so labeled are shipped out of Wisconsin. In all other respects, it stands as made.

This Time it was the Old Pump!

The N.C.A. has just completed the investigation of a very interesting outbreak at a small college in the South, which was reported to us by one of our member canners.

M

w
a
e
i
t
s
P

d
t
R

R
V

C
R

S
M
C
C
C

C

M

M

About ten students and members of the faculty were attacked with severe digestive disturbance at about the same time and canned foods were at first suspected by one of the attending physicians. It later developed, however, that a great many other persons had eaten of the suspected food without injury and in looking for another possible cause of the illness, it was found that on account of trouble with the pump which furnished their drinking water supply, temporary use had been made of water from a pond which was undoubtedly polluted.

Raspberry Mosaic and Blue Stem.

The recent developments in the study of the "running out" diseases of raspberries are summarized in Circular 75 of the New York Agricultural Experiment Station, Geneva, New York, issued March 1, 1924, the N.C.A. Raw Products Research Bureau advises.

Directions are given for local "clean-ups" of the disease by roguing out mosaic-affected plants. Canners interested in raspberry production will find this leaflet of interest.

Federal Trade Commission Rules against Wholesaler for Misrepresentation.

A complaint of particular interest to manufacturers and dealers in food products has recently been issued by the Federal Trade Commission against a wholesale distributor in New York City.

It is charged that unfair methods of competition were used in the advertisement and sale of a well known brand of baking powder which had been shipped abroad for use by the United States Army. A large amount of this baking powder was not used and was returned to this country, where it was purchased by the distributor. During this time, the baking powder was advertised and sold without disclosing in any way to the purchaser the fact that it was deteriorated.

Canned Foods among Principal Exports to Mexico.

Included among the principal articles of export to Mexico are canned milk and canned salmon. The figures given for the years 1922 and 1923 are as follows:

	Unit	1922		1923	
		Quantity	Dollars	Quantity	Dollars
Milk	Lb.	3,572,474	404,272	4,022,201	456,328
Salmon	Lb.	2,819,248	227,649	1,654,380	143,263

These statistics are furnished by the United States Department of Commerce.

Inspection Certificates Required by Colombia for Canned Meat and Fish.

Certificates of inspection must be presented with other shipping documents at Colombian consular offices in the United States for all canned meat and fish shipped to Colombia, according to an order of the Colombian Board of Health, dated August 11, 1923. It is necessary that these inspection certificates be issued by the United States Department of Agriculture, Washington, D.C.

Italians to Enforce Can Marking Regulations.

Italian regulations requiring the name of the contents and the name of the manufacturer to be permanently affixed to imported canned foods will be enforced July 1, 1924, according to advices by the Consul General at Genoa, in a report to the Department of Commerce. In view of this, we desire to call the attention of our members to the fact that this decree was published in N.C.A. Bulletin No. 92-A.

"Miraculous", Writer Calls Meals Prepared from Canned Foods.

In the April number of the Designer, there is an extremely interesting article by Helen Eva Yates, entitled "Miraculous Meals that Can Be Served at a Moment's Notice." In this article, Miss Yates cites the situation that frequently arises when unexpected company arrives, and then goes on to say:

"Now, if you can only turn, with a satisfied twinkle in your eye, to a previously well stocked canned foods shelf, then you may breathe a long drawn out sigh of relief and hustle about the hasty and simple preparation of as tempting a meal as if you had been cooking and baking all day in advance."

Miss Yates also gives a list of canned foods that should be kept in stock, and tells of many tempting dishes that can be quickly prepared therefrom.

x x x x x

National Cannery Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 60.

April 19, 1924.

Supplement.

COPY OF LETTER RECEIVED FROM HON. HENRY C. WALLACE,
SECRETARY OF AGRICULTURE, BY THE SECRETARY OF THE
NATIONAL CANNERS ASSOCIATION, ON THE SUBJECT OF
HOME CANNING.

The following letter has been received from the Hon. H.C. Wallace, Secretary of Agriculture, in reply to the letter addressed to him March 18th, copy of which was sent to members as a supplement to Membership Letter No. 57, under date of March 29th.

The Secretary's letter is sent out solely for the information of members, and is not for general publication. We are assured that the Department of Agriculture is taking prompt steps to see that home canning methods are placed on a safe basis.

March 29, 1924.

Mr. Frank E. Gorrell,
Secretary, National Cannery Association,
1739 H Street, N.W.,
Washington, D.C.

My dear Mr. Gorrell:

I have your letter of March 18. I have read with interest your discussion of the economic consequences resulting from the outbreaks of botulism in previous years. I can assure you that the Department shares your concern with respect to the danger from improperly canned food products, be they commercially packed or home canned. It is likewise concerned with the effect which may be produced upon the canning industry, which is after all an agricultural industry, through a loss of confidence on the part of the buying public.

We have noted with the utmost approval the establishment of large grants for research upon food poisoning by your Association and the constructive information which has resulted from this work. Our own investigations, which you know have been extensive and have covered even a greater period than those covered by your Association, have paralleled your own in a great many respects.

Our recognition of the serious character of the present situation has led to the appointment of a Departmental committee which is planning a campaign of the widest publicity for the purpose of emphasizing the precautions necessary for the preparation and handling of all types of home canned foods. We have recognized in instructions heretofore issued to extension workers throughout the country the necessity for the greatest care in the handling of canned food products. Papers covering these precautions have been distributed widely among the workers who are co-operating with the Department in the field. In Farmers' Bulletin 1211 there is a clear recognition of the impossibility of sterilizing by water bath methods, foods which have become infected with spores of *Bacillus botulinus*. In appreciation, however, of the fact that precautionary measures must be carried even further, the Committee to which I have referred has been appointed and is now engaged in a study of the situation.

It is obvious that steps must be taken to bring about a general recognition of the fact that the utmost care must be exercised in the selection for canning of fresh, wholesome foods, that dispatch and scrupulous cleanliness in handling must be the rule, and that processing methods must be employed which will render the foods safe so far as is humanly possible. Every effort must also be made to emphasize the fact that notwithstanding the employment of scrupulous precautions there is always a possibility of an unforeseen mechanical breakdown and that therefore there exists an absolute necessity for the entire elimination of spoiled products at every point between the process kettle and the consumer.

It is the Department's intention to emphasize all of these necessities with respect to canned foods. I feel confident that we can count on your Association for whole-hearted co-operation in this program.

Very truly yours,

(Signed)

HENRY C. WALLACE

Secretary.

x x x x x